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Ex892E



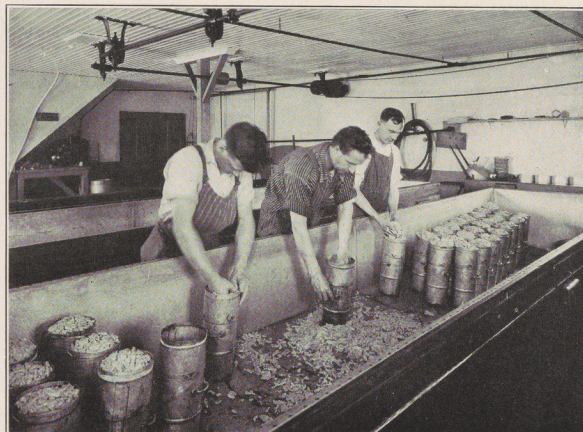
# CHEESE MAKING

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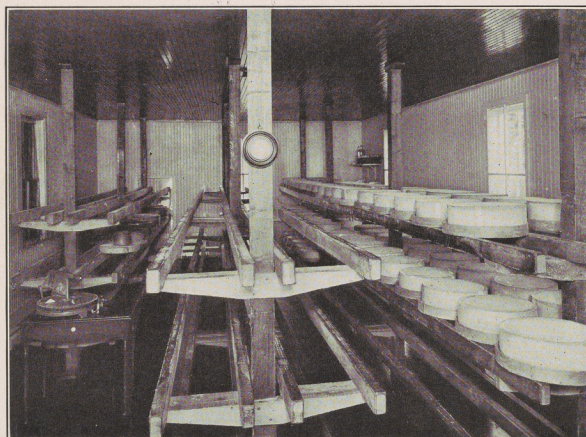
TURNING CHEDDAR CHEESE CURD

M-382



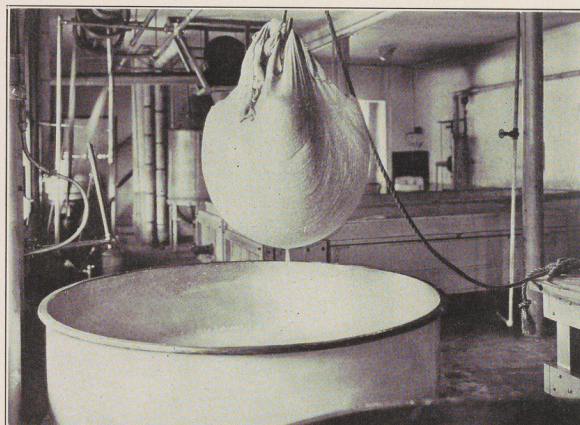
FILLING HOOPS WITH CHEDDAR CHEESE CURD

M-384



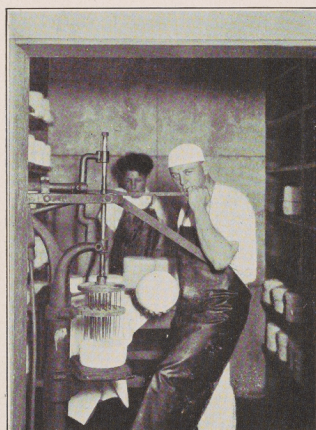
CURING ROOM IN CHEDDAR CHEESE FACTORY

M-288



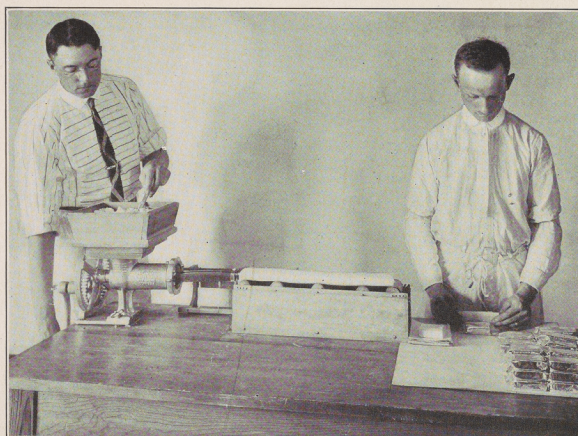
DIPPING THE CURD FOR SWISS CHEESE

M-905



PIERCING ROQUEFORT CHEESE TO ADMIT AIR

3304



MOLDING AND WRAPPING CREAM CHEESE

M-753

Division of Agricultural Instruction, Office of Cooperative Extension Work, Extension Service, in cooperation with the Bureau of Dairy Industry, United States Department of Agriculture, Washington, D. C.